



Society

Mrs. and Mrs. Frank Thompson returned to Honolulu this week from the mainland.

General Frederick Funston was an outgoing passenger on the Ventura yesterday. Mrs. Funston will follow on the February transport.

Dr. and Mrs. Clifford High entertained at dinner on Wednesday evening for Miss Lydia McStocker, Dr. Arnett Matthews and Mr. and Mrs. Mannie Phillips. A large French basket filled with violets and yellow chrysanthemums made an attractive centerpiece for the table, other table accessories being in harmony.

Mr. Ralph Hosmer returned on the Kona this week, bringing with him his bride, who was formerly Miss Jessie Irwin of Massachusetts. Mrs. Hosmer is not a stranger in Honolulu but, on the contrary, has many friends, made during her long visit here in 1910.

Mr. and Mrs. Frederick J. Lowrey, who have been staying at Ninika, up the Pali way, for the past few weeks, are once more settled in their town home on Lunalilo street. They will remain in Honolulu until after the carnival next month.

Mrs. E. G. Hawkins of Canada, the daughter of Mrs. J. Mercer, will be an arrival on the next Makura. She will remain in Honolulu a month or more as the guest of the Mercers at Kaimuki.

Prominent tourists registered at the Moana hotel are Mr. and Mrs. J. T. Blowsy and son of Vancouver, who have been visiting in Honolulu for a month or more. They leave for their home in Victoria by the Niagara on the 27th.

Mrs. E. I. Spaulding and her daughter, Miss Helen Spaulding, will sail on the next Sierra for the mainland. They will spend several months in Salt Lake City as the guests of Mrs. J. A. Rogers (Ethel Spaulding) and Mrs. J. C. Bowen (Alice Spaulding).

Master James Bodrero and Miss Lydia Bodrero are entertaining at a fancy dress party for a hundred or more of their little friends. The affair will take place at their home at Waikeke and is being greatly anticipated by the little folks invited.

Captain and Mrs. J. R. Thomas of Schofield Barracks sailed on the Ventura yesterday, being called home unexpectedly by the sad news of the death of Captain Thomas' father.

Mr. and Mrs. George Claycombe (Helen Quarles) sailed on the Ventura yesterday for their future home in Boise, Idaho—thus robbing Honolulu of one more of its charming society girls.

A pleasant and well-attended smoker was given at the University Club on Wednesday night in honor of General Funston who sailed for his new station on yesterday's Ventura.

Among the Korea arrivals on Thursday was Mrs. M. E. Alexander of Oakland, who will visit her daughter, Mrs. John Waterhouse on Kewalo street for a few months.

Miss Jessie Payne of San Jose, the guest of Mrs. Jessica Pascoe, is still at the Queen's Hospital, where she is recovering nicely from her operation.

The fortnightly hop at Fort Shafter, which occurred last night, was a delightful affair as usual. A number of dinners preceded the dance, which al-



Mrs. J. B. McBurnie, whose costume at the recent Charity Ball attracted considerable favorable attention.

ways insured a jolly evening. Many people motored in from Schofield Barracks and Kamehameha to attend, as well as others from the civilian sets in town.

Lieut. George Halloran was host at a delightful rag party this week at Fort Shafter. His guests included the younger set of the post.

Among the prominent mainlanders to arrive on the Korea were Mr. and Mrs. H. Lombard, accompanied by maid and chauffeur.

The freshman class at Oahu college gave a large and very enjoyable dance last night for the three upper

the Pleasanton Hotel. This makes their second visit to the islands for which they possess a warm aloha.

The Kawaiahae Glee Club will give a concert on Sunday evening at the Pleasanton hotel.

The Princess Kalaniana'ole will not accompany her husband on his trip East this time, preferring to remain in Hawaii and during the cold Washington spring.

MRS. ISOBEL STRONG TELLS OF OLD TIMES UNDER THE MONARCHY

(Continued from page thirteen.)

tionary of the royal household.

To converse with Mrs. Strong concerning her early residence in Honolulu years ago is something more than a mere pleasure. It is a realization—one which takes the listener back to the days when Honolulu was vastly different socially than it is today. Hardly a story is related by her but that there crops up some little incident, either humorous or pathetic, which is vastly interesting and which holds the listener until he or she can almost live the days.

Doubtless every kamaaina will remember the coronation ball, held on the evening of the day when Kalakaua was made king of Hawaii. The story of that ball is one which Mrs. Strong professes she will never tire of telling, she says. A large pavilion had been erected in the yard of the palace grounds to be used for dancing. On the evening of the coronation all Honolulu came to either dance or look on. The brilliant uniforms of the foreign officers, as well as the members of the king's staff, contrasted prettily with the beautiful gowns of the women. As Mrs. Strong puts it, "Everybody in the world and his wife were there." The music commenced, the dance was on, and it seemed as if nothing could occur to mar the spirits of the happy throng. But suddenly, in the middle of one of the dances, it began to rain—one of those tropical showers which drenches Honolulu and then ceases as quickly as it makes its appearance. There was no cover over the pavilion, and Mrs. Strong declares that the oldest inhabitant was wont to admit that never had Honolulu been visited by such a rainstorm.

It was no slight rain, but a perfect torrent of water which burst down upon the dancers. Immediately everything was in confusion; the musicians ceased to play and, with their instruments, hustled upon the floor of the palace. The men dancers picked their wives up bodily and carried them in to the building. When all had gotten inside, the king threw open the doors of the throne room and bade the dance go on there. But despite the bad luck caused by the rain, worse was to follow. It happened that the floor of the throne room had been varnished but a few days before and the stain was still slightly sticky but, in spite of this, the musicians struck up a lively waltz and, paying no heed to the condition of the floor, the dancers resumed their fun.

"We had just as good a time as if the floor had been newly laid with hardwood and waxed to perfection," declares Mrs. Strong. The inauguration of King Kalakaua's royal navy, the launching of the Kaimiloa, is another story of keen interest which Mrs. Strong tells. The sailors of the vessel were recruited from the reform school, she says, and soon after they had been drilled in their various duties, she received an order from Kalakaua to letter the bands for the sailors' hats which "consumed yards of black ribbon and quantities of gold paint," as she puts it. According to Mrs. Strong, it was King Kalakaua's idea to send the Kaimiloa to visit the various South Sea islands with a view to establishing a sort of royal protectorate to include Samoa, Tahiti, Fiji and other islands of which he would be the head. "The scheme, although in the end it proved a failure, was believed by many to be a very good one, because the theme of many jokes, and much ridicule was heaped upon Kalakaua when it became known that the mission of the vessel had accomplished nothing," avers Mrs. Strong. And then she says, "It was the drunken-

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53 HIGHEST AWARDS IN EUROPE AND AMERICA

ness and mismanagement of the white men whom Kalakaua placed in charge of the vessel which brought the entire scheme to disaster. The undertaking came to grief in Samoa and the Kaimiloa was brought back to Honolulu by a Samoan named Johnnie Upolu, who took command of the vessel and sailed her home. The fact that the native brought the vessel back shows that Kalakaua's scheme, had it been carried out in the right manner, would doubtless have been a success. Following the return of the Kaimiloa, the vessel was used more for style than for actual work. In many ways similar to this one, says Mrs. Strong, Kalakaua's plans, which might have proved really useful, were ridiculed.

Mrs. Strong was an admirer of the Princess Kaiulani who, when she knew her most intimately, was 14 years old. An interesting story which she tells concerning the princess—one which probably is little known—is that regarding Kalakaua's plan to propose a marriage between the little princess and a prince of Japan. Had this been effected, says Mrs. Strong, these islands would doubtless have been saved to the natives. But immediately upon broaching the subject, King Kalakaua was met with objection on the part of the princess' parents, as well as Kaiulani herself, and nothing ever came of the match.

"King Kalakaua fought for his country as no man ever did," says Mrs. Strong, "and had he lived, he would have saved it." And she can relate many incidents to prove her assertion.

Friends of Mrs. Strong will be pleased to learn that she intends remaining in Honolulu indefinitely. Her first social call, she says, will be made upon Queen Liliuokalani, who is an intimate friend.

MRS. WILSON SHOWS PAINTINGS

[By Latest Mail] NEW YORK.—Two of the paintings in the winter exhibition of the National Academy of Design, which opened at the Fine Arts building recently, are the work of Mrs. Woodrow Wilson. The fact was called to notice today by a friend of Mrs. Wilson.

The pictures, both landscapes, are of the same size, in twin gilt frames. "Near Princeton, N. J." is the title of one, while the other is called "An Old Wagon Road." Being smaller than the average, they have been hung in the upper row.

H. W. Watrous, secretary of the academy, said tonight that the pictures went through the ordinary routine required by the rules of the exhibition, no emphasis being laid on the fact that they were by the wife of the President. Some of the jury, in fact, did not recognize the first lady of the land in "Ellen A. Wilson, Washington," who offered the paintings for exhibition.

This is the first exhibition of any size in which Mrs. Wilson has participated, though she had several pictures in an exhibition of women's art in this city last fall.

COURT MAY ENJOIN FRATERNITY'S HILARITY

NEW YORK.—Supreme Court Justice (Havens) recently heard argument on the application of Mrs. Noble L. Vought, who lives next door to the chapter house of the Phi Gamma Delta fraternity of the New York University in the Bronx, for an injunction restraining the fraternity men from disturbing Mrs. Vought's peace of mind. The judge said he would probably grant an injunction. Counsel for Mrs. Vought said she was not only disturbed by the singing of fraternity men, but they had a way of airing their pajamas on their rear porch, which annoyed Mrs. Vought and her two daughters.

Kings Classified.

"A king hasn't as much real power as some of the officials in great republics."

"Of course," replied Sorghum, "you are talking about one of those hereditary monarchs they have aboard. You don't mean a regular oil king or a king of finance."—Washington Star.

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Saunders'.....Reg. Price 50c Special
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Lubin's Rice Powder.....Reg. Price 25c 10c
Lundborg's Violet.....Reg. Price 50c each
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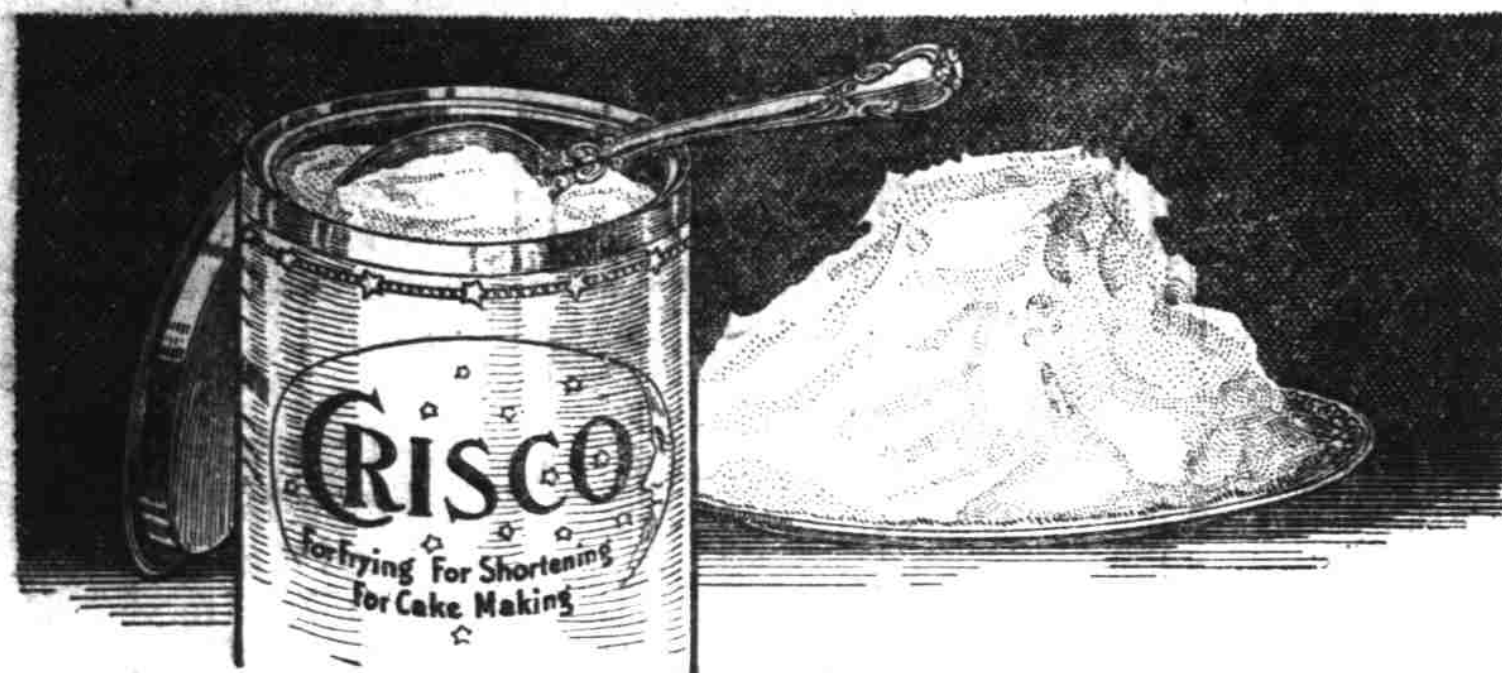
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2 cupsful sugar
4 cupsful flour
6 eggs
1/2 pound blanched and chopped almonds
1 pound English walnut meats (broken in small pieces)
1 cupful stoned and chopped dates
1 pound currants
1 pound seeded raisins
1 wineglassful brandy
1 teaspoonful baking powder
1 teaspoonful salt
1 cupful New Orleans molasses
1 cupful cold black coffee
1 teaspoonful grated nutmeg
2 teaspoonfuls powdered cinnamon
1 teaspoonful powdered cloves
1 pound glace cherries.

Cream well the Crisco and sugar together, add eggs well beaten, beat for five minutes then add coffee, soda mixed with molasses, brandy (the brandy may be omitted), flour sifted with salt and spices, now add raisins, currants, dates, cherries, cut in halves, almonds and walnuts. Mix carefully and turn into a Criscoed and papered tin and bake at 350° for two and a half hours.

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